



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 28 April 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

93

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

491

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="112"/>	<input type="text" value="426"/>
ICE Detainees under COVID monitoring:	<input type="text" value="51"/>	<input type="text" value="236"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="1"/>	<input type="text" value="127"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on April 26, 2021. All population numbers current as of April 30, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of April 28, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 - RNs
- 8 - LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

Change in staffing

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for April 17, 2021- April 25, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have one (1) positive case this week, GEO staff. They have also reported 112 positive cases this week amongst the ICE detainees, and zero (0) cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of April 30, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of April 30, 2021

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

COVID Vaccinations:

Congressman Crow's staff asked what are the employee vaccination rates with GEO/ICE employees?

Per ICE: In regards to employee vaccinations, employees that have opted in have gotten their vaccinations or are in the queue to get the shot soon.

Legal Services:

Congressman Crow's staff inquired, with the recent transfers, if there will be access to legal services and asylum interviews while being interviewed.

Per ICE: All noncitizens in custody have access to pro bono legal services via telephone while being quarantine/cohort. Asylum interviews are conducted once cohort/quarantine has lifted.

Transfers:

Congressman Crow's staff asked why did ICE make a large transfer of detainees?

Per ICE: Detainee transfers are conducted as needed and directed by ICE HQ. Both agencies, ICE and CBP, fall under the Department of Homeland Security, ICE and CBP often collaborate and offer assistance to each other as situations arise and or dictate"

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Combread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Fortified Sugar Free Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Combread Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage
THURSDAY	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/25/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
DISH MACHINE	Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151		182	
and chemical agent used in Final Rinse	Lunch		155		183	
	Dinner		157		185	
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		113		110	200
	Lunch		112		113	200 ppm
	Dinner		112		115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.3		37.9	38.4
Record temperatures, Freezer and Walk-ins	PM		-6.2		38.6	38.5
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas	AM		60		60	
Record temperatures, Dry Storage Areas	PM		60		70	
Water Temps & Handwash Areas	AM 105-120 °F		PM 105-120 °F			
	120		120			

[Signature]
Signature, Cook Supervisor (AM)

4/25/2021
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4-26-2021
DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/24/21 **Time:** 0800 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>16.1</u>	<u>18.5</u>	
and chemical agent used in Final Rinse	Lunch		<u>16.5</u>	<u>18.8</u>	
	Dinner		<u>15.5</u>	<u>18.2</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>11.3</u>	<u>1.13</u>	<u>200 ppm</u>
	Lunch		<u>11.2</u>	<u>1.15</u>	<u>200 ppm</u>
	Dinner		<u>12.1</u>	<u>12.5</u>	<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-9.1</u>	<u>36.2</u>	<u>38.4</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-8.2</u>	<u>37.1</u>	<u>38.3</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>66</u>	
Record temperatures, Dry Storage Areas	PM		<u>67</u>	<u>70</u>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<u>111</u>	<u>120</u>			

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Signature, Cook Supervisor (AM)

4/24/21
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4-26-2021
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/23/2021

Time: 0800 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>154</u>		<u>188</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>186</u>
	Dinner		<u>153</u>		<u>186</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>116</u>		<u>115</u>
	Lunch		<u>110</u>		<u>112</u>
	Dinner		<u>111</u>		<u>112</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-9.8</u>		<u>37.2</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-8.4</u>		<u>37.3</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>66</u>		<u>66</u>
Record temperatures, Dry Storage Areas	PM		<u>66</u>		<u>66</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>110</u>		<u>111</u>		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/22/2021

Time:

AM

Time:

645 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		164	188	
and chemical agent used in Final Rinse	Lunch		156	186	
	Dinner		156	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	115	200ppm
	Lunch		110	112	200ppm
	Dinner		115	112	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.2	36.4	38.1
Record temperatures, Freezer and Walk-ins	PM		-8.4	38.3	38.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		66	66	
Record temperatures, Dry Storage Areas	PM		66	66	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	110	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/21/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>164</u>	<u>187</u>	<u>—</u>
and chemical agent used in Final Rinse	Lunch		<u>170</u>	<u>189</u>	
	Dinner		<u>165</u>	<u>186</u>	<u>—</u>
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>118</u>	<u>118</u>	<u>200ppm</u>
	Lunch		<u>120</u>	<u>122</u>	<u>200ppm</u>
	Dinner		<u>126</u>	<u>122</u>	<u>200ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-10.0</u>	<u>37.8</u>	<u>38.2</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-9.1</u>	<u>38.6</u>	<u>39.3</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>67</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	<u>117</u>	<u>120</u>			

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Signature, Cook Supervisor (AM)

4/21/2021
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4-22-2021
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: <u>4/20/2021</u>	Time: <u>0300</u> AM	Time: <u>1745</u> PM					
Shift Checklist	AM		PM		Comments		
	No	Yes	No	Yes			
All areas secure, no evidence of theft	<div style="font-size: 2em;">X</div>						
Workers reported to work, no open sores							
no skin infections							
no diarrhea							
Kitchen is in good general appearance		X		X			
All kitchen equipment operational & clean		X		X			
All tools and sharps inventoried		X		X			
All areas secure, lights out, exits locked				X			
DISH MACHINE		Temperature		Wash 150+	Rinse 180+		
Temperature according to manufacturer's specifications		Breakfast		<u>164</u>	<u>187</u>		
and chemical agent used in Final Rinse		Lunch		<u>155</u>	<u>181</u>		
		Dinner		<u>158</u>	<u>187</u>		
POT and PAN SINK		Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm	
Final Rinse Temps determined by chemical agent used		Breakfast		<u>112</u>	<u>114</u>	<u>200ppm</u>	
		Lunch		<u>118</u>	<u>120</u>	<u>200 ppm</u>	
		Dinner		<u>115</u>	<u>110</u>	<u>200ppm</u>	
FREEZER and WALK-IN		Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F	
Record temperatures, Freezer and Walk-ins	AM		<u>-10.1</u>	<u>36.6</u>	<u>38.1</u>		
Record temperatures, Freezer and Walk-ins	PM		<u>-9.8</u>	<u>36.4</u>	<u>36.0</u>		
DRY STORAGE		Temperature 45-80 °F		Spice Room	Store Rm		
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>67</u>			
Record temperatures, Dry Storage Areas	PM		<u>65</u>	<u>64</u>			
Water Temps & Handwash Areas		AM	PM				
	105-120 °F	105-120 °F					
	<u>113</u>	<u>119</u>					

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Signature, Cook Supervisor (AM) DATE

A. Perry
Signature, Cook Supervisor (PM)

Stah 4-21/2021
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

4-19-2021

Time: 6400 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	180	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	110	200ppm
	Lunch		110	115	200ppm
	Dinner		111	111	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.6	36.8	37.4
Record temperatures, Freezer and Walk-ins	PM		-9.4	37.9	39.0
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		65	64	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	108	120			

Signature, Cook Supervisor (AM)

DATE

04-19-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

4-20-2021

GEO Aurora ICE
3130 N. Oakland St

4/26/2021
7:02:46 AM BCL

Temperature
°F

A-1	71.91
A-2	72.02
A-3	69.80
A-4	71.41
B-1	71.41
B-2	73.12
B-3	72.31
B-4	72.31
C-1	72.50
C-2	71.41
C-3	72.50
C-4	71.21
E-1	72.22
E-2	71.91
D-1	73.01
ISOLATION	72.31
PATIENT ROOM	70.90
INTAKE/RECEIVING	71.41



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, April 26, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
4-26	South-A	73.5	104.1		
	South-B	72.1	104.1		
	South-C	Unoccupied			
	South-D	Unoccupied			
	South-E	73.9	104.2		
	South-F	73.8	Occupied		
	South-G	72.9	104.2		
	South-L	73.6	104.1		
	South-M	73.7	104.1		
	South-N	73.5	104.2		
	South-X	71.1	104.2		
	South-Y	72.1	104.1		
	South-Z	Unoccupied			
	South SMU	70.5	105.2		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT:

Sam Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer